

Sabeena Farvin Koduvayur Habeebullah

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4218620/publications.pdf>

Version: 2024-02-01

22
papers

1,209
citations

623734

14
h-index

677142

22
g-index

23
all docs

23
docs citations

23
times ranked

1868
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. Food Chemistry, 2013, 138, 1670-1681.	8.2	312
2	Effect of squalene on tissue defense system in isoproterenol-induced myocardial infarction in rats. Pharmacological Research, 2004, 50, 231-236.	7.1	207
3	Antioxidant activity of Cod (<i>Gadus morhua</i>) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion. Food Chemistry, 2014, 149, 326-334.	8.2	132
4	Antioxidant activity of cod (<i>Gadus morhua</i>) protein hydrolysates: Fractionation and characterisation of peptide fractions. Food Chemistry, 2016, 204, 409-419.	8.2	104
5	Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine. Food Chemistry, 2014, 142, 318-326.	8.2	80
6	Antioxidant Activity of Potato Peel Extracts in a Fish-Rapeseed Oil Mixture and in Oil-in-Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1319-1332.	1.9	65
7	Cardioprotective Effect of Squalene on Lipid Profile in Isoprenaline-Induced Myocardial Infarction in Rats. Journal of Medicinal Food, 2006, 9, 531-536.	1.5	62
8	Protective effect of taurine on myocardial antioxidant status in isoprenaline-induced myocardial infarction in rats. Journal of Pharmacy and Pharmacology, 2010, 57, 1313-1317.	2.4	43
9	Enzyme-assisted extraction of bioactive compounds from brown seaweeds and characterization. Journal of Applied Phycology, 2020, 32, 615-629.	2.8	43
10	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (<i>Scomber</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.7	39
11	Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 571-587.	1.9	23
12	Antioxidant Potential of Water Hyacinth (<i>Eichornia crassipes</i>): In Vitro Antioxidant Activity and Phenolic Composition. Journal of Aquatic Food Product Technology, 2013, 22, 11-26.	1.4	22
13	Chemical profile and antioxidant activities of 26 selected species of seaweeds from Kuwait coast. Journal of Applied Phycology, 2019, 31, 2653-2668.	2.8	20
14	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: <i>In Vitro</i> and 5% Fish Oil-in-Water Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 835-843.	1.9	19
15	Enzymatic extraction of antioxidant ingredients from Danish seaweeds and characterization of active principles. Algal Research, 2021, 56, 102292.	4.6	9
16	Isolation of Gram-positive Firmibacteria as major eicosapentaenoic acid producers from subtropical marine sediments. Letters in Applied Microbiology, 2019, 69, 121-127.	2.2	7
17	Effect of Enzymatic Hydrolysis on the Antioxidant Activity of Red and Green Seaweeds and Characterization of the Active Extracts. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 185-200.	1.9	6
18	Effect of high-pressure treatment and refrigerated storage on the amino acid profile, color, and texture of hammour (<i>Epinephelus coioides</i>) filets. Journal of Food Processing and Preservation, 2021, 45, e15977.	2.0	4

#	ARTICLE	IF	CITATIONS
19	New natural antioxidants for protecting omega-3 rich products. <i>Lipid Technology</i> , 2012, 24, 59-62.	0.3	3
20	Utilization of novel and rapid techniques for characterization of neem <i>Azadirachta indica</i> seed oil and palm oil blends. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	3
21	High-pressure treatment of silver pomfret (<i>Pampus argenteus</i>): Inactivation of <i>Listeria monocytogenes</i> , impact on amino acid profile, and changes during storage in fatty acid compositions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15296.	2.0	2
22	Bioprospecting potentials of moderately halophilic bacteria and the isolation of squalene producers from Kuwait sabkha. <i>International Microbiology</i> , 2021, 24, 373-384.	2.4	1